

Lighthouse Weddings 2010

Plated Dinner

Butlered Hors d' Oeuvres

Your choice of six hors d' oeuvres from Lighthouse's selection.

Cold Hors d' Oeuvres

Tomato Mozzarella Basil Skewers drizzled with Balsamic Reduction
Boursin Cheese, Sun Dried Tomatoes, and chopped Basil served on French Baguette
Grilled Andouille Sausage on toast points with Dijon and Frizzled Leeks
Shrimp Cocktail, Blackened or Plain, served with Cocktail Sauce
Melted Brie cheese on a toast point with Apple Cherry Chutney
Toasted Crostini topped with Jumbo Lump Crab Salad
Cherry Tomato stuffed with Jumbo Lump Crab Salad
Beef Carpaccio served on toast points with fresh horseradish sauce and diced red onions
Italian fish sausage on Endive leaf with a Lemon Beurre Blanc drizzle
Crispy pita chips topped with roasted pepper Hummus

Hot Hors d' Oeuvres

Vegetable Spring Rolls served with a Hot and Sour Dipping Sauce
Pecan Encrusted Chicken Satay served with Peach Marmalade
Toast Point topped with Shaved Filet, Blue Cheese Spread and Caramelized Onions
Marinated Steak Bites served with a Bloody Mary Dipping Sauce
Crab Imperial stuffed Mushroom Caps
Crab Dip served in Puff Pastry Shells
Coconut Shrimp with Pineapple Dipping Sauce
Italian or Swedish Meatballs
Mini Crab Cakes
Mini Chicken Cordon Blue
Scallops wrapped in Hickory Smoked Bacon
Spinach, Feta Cheese and Pine Nut Triangles
Sesame seared Tuna with Wasabi Aioli

First Course

(Choice of One)

Cream of Asparagus and Crab Soup

Shrimp Bisque

Italian Wedding Soup

Corn and Crab Chowder

Creamy Tomato and Basil Soup

or

Lighthouse Salad of Mesculin Greens, Cherry Tomatoes, Toasted Walnuts, Mandarin Oranges, with our Honey Poppy seed Dressing

Spinach Salad with Cherry Tomatoes, Red Onions, and Apple-wood smoked Bacon, accompanied by our Homemade Balsamic Vinaigrette and Parmesan Cheese

Caesar Salad of Romaine, Herb Crouton, Parmesan Cheese, Creamy Caesar Dressing

Intermezzo

Choice of One

Lemon Sorbet

Raspberry Sorbet

Entrée

Choose Three

All entrees served with Chef's selection of starch and vegetable

Poultry

<i>Chicken Marsala-Pan seared Chicken Breast with Exotic Mushrooms, flashed with Marsala Wine and Demi Glace</i>	<i>\$90.00</i>
<i>* Topped with jumbo lump crab meat</i>	<i>\$100.00</i>
<i>Chicken Cordon Bleu with a Pommery Mustard Beurre Blanc Sauce</i>	<i>\$90.00</i>
<i>Herb Roasted Half Chicken with Herb Seasonings</i>	<i>\$90.00</i>
<i>Chicken Chesapeake-Jumbo Lump Crabmeat topped with Proscuitto Ham and Provolone Cheese with a Pommery Mustard Beurre Blanc Sauce</i>	<i>\$104.00</i>
<i>Cashew Encrusted Chicken stuffed with boursin cheese and a mushroom duxelle Topped with an herb cream sauce</i>	<i>\$96.00</i>
<i>Buttermilk breaded breast of Chicken topped with Shrimp in a Creamy Chardonnay Sauce</i>	<i>\$96.00</i>

Seafood

<i>Broiled Salmon with a Lemon Dill Cream Sauce</i>	<i>\$90.00</i>
<i>Salmon Oscar- Broiled Salmon Fillet topped with Jumbo Lump Crabmeat and Hollandaise Sauce, served best with asparagus</i>	<i>\$100.00</i>
<i>Lighthouse's Jumbo Lump Crab Cakes topped with a Pommery Mustard Beurre Blanc sauce</i>	<i>\$117.00</i>
<i>Five Jumbo Shrimp stuffed with Crab Imperial and baked</i>	<i>\$100.00</i>
<i>Meat of whole Maine Lobster in Puff Pastry with Basil Cream Sauce</i>	<i>Market price</i>
<i>Blackened Chilean Sea Bass with Black Bean Salsa or Mango Chutney</i>	<i>\$96.00</i>
<i>Sesame encrusted and pan-seared Tuna with Ponzu drizzle</i>	<i>\$96.00</i>
<i>Alaskan Halibut seasoned and pan roasted with a Lemon, Caper, Butter Sauce</i>	<i>\$93.00</i>
<i>Twin Cold Water Lobster Tails served with Drawn Butter</i>	<i>\$116.00</i>

Pork

<i>Marinated Center Cut Pork Loin – Vanilla Marinated Pork with a Roasted Shallot Demi</i>	\$96.00
<i>Grilled Pork Rib Chop- Grilled to perfection and topped with an Apple Ginger Chutney</i>	\$96.00
<i>Glazed Pork Tenderloin- Pork Tenderloin glazed in Molasses Jerk Seasoning</i>	\$100.00
<i>Stuffed Pork Tenderloin- Pork Tenderloin encrusted with Herbs and stuffed with Garlic infused Goat Cheese</i>	\$100.00

Beef

<i>Tournedos of Beef – Served with Boursin and Roasted Red Peppers</i>	\$100.00
<i>Veal Oscar – Medallions of Veal with Jumbo Lump Crab Meat, White Wine, Poached Asparagus with Rich Sauce Béarnaise</i>	\$100.00
<i>Rack of Spring Lamb –New Zealand Rack with Berry Demi Glace</i>	Market price
<i>Filet of Beef- Served with your choice of Sauce Béarnaise, Cabernet Demi, Roasted Shallot Demi, or Sherried Forest Mushroom Demi</i>	\$100.00
<i>Prime Rib- Oven roasted and served with au jus and fresh horseradish</i>	\$90.00

Combination

<i>Petite Filet Mignon with Sauce Béarnaise and Jumbo Lump Crab Cake</i>	\$116.00
<i>Petite Filet Mignon with Sauce Béarnaise and Cold Water Lobster Tail Drawn Butter</i>	\$110.00
<i>Oven Roasted Prime Rib of Beef with Jumbo Lump Crab Cake</i>	\$106.00
<i>Petite Filet Mignon with Chicken Chesapeake</i>	\$110.00

** Gluten Free and Vegetarian Meals are available upon request*

*All prices are subject to a 6% sales tax and 20% service gratuity.
Prices may change with the market.*

***Dessert Station**

(Additional Charge)

Your choice of three miniature desserts from Lighthouse's selection.

*Miniature Chocolate Éclairs
Petite Fours
Chocolate Covered Strawberries
Lemon Bars
Mini mousse cups (fruit or chocolate)
Cream Puffs
Brie Cheese
Aged Stilton Blue Cheese
Fresh Fruit Display*

Cake Cutting Service

*Our friendly staff will personally slice and serve your wedding cake.
We will also box up the top layer of your cake for your 1st year anniversary!*

Coffee Service

Your guests will be offered a choice of Coffee, Hot Tea, or Decaffeinated Coffee

Food Tasting

As part of our wedding package, we will be glad to offer you tasting of your wedding dinner selections. We will prepare food enough for two people. You will be wowed by the extraordinary cuisine and beautiful presentation for which the Restaurant at Lighthouse Sound is well known!

Tasting must be done before 50% of your wedding cost balance is due. Alcoholic beverages are not included.

Children

The Restaurant at Lighthouse Sound will offer a discounted rate for your younger guests who are under 12 years of age.

Linen

*Lighthouse Sound will gladly provide floor length white tablecloths and napkins.
All others will be an additional cost.*

Dance Floor

*Lighthouse Sound will gladly provide a parquet dance floor for your special event.
The size of the dance floor will be determined by the final guest count.
Dance floor is available upon request.*

Party Favors

Don't forget to stop by our Pro Shop for your golf themed party favors, like personalized golf balls in individual wedding boxes, personalized tees, or shot and beer glasses with Lighthouse Sound logo. Ask us about others available!

Availability

Saturday

Afternoon events may run until 3:00 pm.

Evening events may begin at 4:00 or later.

A 10% Discount on food and beverages will be offered November through April

Friday and Sunday

Your event may begin at any time

We will offer a 10% discount on food and liquor May through October

Deposit Schedule

A \$1,000.00 non-refundable deposit and signed contract are required to secure the date and time.

Fifty percent (50%) of the balance will be due six (6) months prior to your event.

The remaining balance will be due five (10) days prior to your event.

In the event of cancellation, all monies are non-refundable.